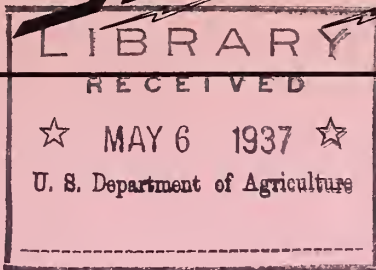


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HOUSEKEEPERS' CHAT

Monday, May 10, 1937

(FOR BROADCAST USE ONLY)

Subject: "SHRIMP -- PRINCE OF SEA FOODS." Facts from the Federal Food and Drug Administration, U. S. Department of Agriculture.

--ooCoo--

Homemakers, even though you can't have a shore dinner whenever you like, you can have "the tang of the ocean." That is, if you know how to prepare shrimp dishes. For shrimp, says our correspondent, quoting her Chinese cookbook, "is the prince of sea foods, and its meat has the delectable tang of the ocean shore."

"My Chinese cookbook," she continues, "tempts me with recipes for Shrimp Wun Tun, Shrimp Foo Yung, and Shrimp Chop Suey -- concoctions which include water chestnuts, sweet squash, bamboo shoots, and Chinese sauce. . . Clever people, these Chinese cooks. They have a way with shrimps.

"And yet, the recipes in my American cookbook are just as tempting, and more practicable for the American cook -- Shrimp Cocktail, Shrimp Wiggle, Shrimp Creole, Curried Shrimp, and Shrimp Salad. These dishes can be made with canned shrimp, and that is a great advantage for the homemaker who lives far away from the fishing grounds of the South Atlantic and Gulf States.

"All day long, during the fall months, early winter, and late spring, the fishermen on the shrimp boats cast their nets into the warm waters of the Gulf of Mexico, the bayous and lakes of the Mississippi Delta, and off the Georgia and Florida seaboard, catching the tremendous number of shrimp necessary to satisfy our appetite for this delicate pink seafood.

"The city of Biloxi, Mississippi, has more shrimp canneries than any other city in America; ten canneries, to be exact. Since the passage of the Seafood Inspection Amendment to the Food and Drugs Act, in 1934, the plants have been remodeled and the machinery modernized. The fishing boats bring in fine fresh shrimp, imbedded in layer on layer of crushed ice, and they are rushed through the canneries under the watchful eye of a Government inspector.

"Canned shrimp has an excellent reputation nowadays. We have almost forgotten the days before the Seafood Amendment, when canneries accepted practically any shrimp that came in on the fishing boats, no matter how long this perishable seafood had been exposed to the hot sun. And sometimes, in the pre-Seafood Amendment days, even though the shrimp was wholesome when it went into the cans, it spoiled afterward, if the processing temperature had not been high enough. But the Seafood Amendment has changed all that.



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"The shrimp canners themselves are responsible for the federal inspection service. They asked for it, and they pay for it. Of course it is not compulsory; the canners can take it or leave it -- but most of them prefer to take it. In fact, they're enthusiastic about this inspection service, under which every step in the canning process is supervised and regulated by federal men.

"Mr. Campbell, Chief of the Federal Food and Drug Administration, stated in his annual report for 1936: 'Because canned shrimp put up under the rigid inspection requirements is entirely wholesome, and complies in all respects with the law, there is no occasion for seizure, or other legal action, against shipments of the inspected product. Canners making use of the inspection service have therefore been relieved of the expense and embarrassment of legal actions with which they found themselves too frequently confronted before the service was available. At the close of the packing season in June, in spite of the fact that one of the largest packs in history had been put up, the canners' warehouses were practically bare of canned shrimp.'

"Which goes to show," points out our Washington reporter, "that both distributors and consumers are demanding more and more canned shrimp.

"Now how can you tell whether the shrimp you buy has been Government inspected? By reading the label. If it says: 'Production Supervised by U. S. Food and Drug Administration,' you can be sure the seafood is safe and sound and wholesome -- just the ingredient you want for your Chinese Shrimp Foo Yung or your American Shrimp Wiggle, which is nothing more than shrimp, tomato soup, and onions fried in butter, served on soda crackers. Here's the recipe, if you like definite ingredients: Two number 1 cans of shrimp, 1 can tomato soup, and two medium sized onions, sliced. Cut the shrimp into small pieces. Fry the onions in butter, until they are a golden brown. Add the tomato soup and an equal quantity of water. Heat, and thicken with cornstarch or flour. When the mixture is simmering, add the shrimp. Serve on toasted crackers.

"Now before you go out to do your canned-shrimp marketing, you should know something about sizes. The most popular size of canned shrimp is the standard No. 1 can that holds a minimum of five ounces of dry shrimp, or 5-3/4 ounces of wet shrimp, drained weight. The No. 1-1/2 can contains about 8-1/4 ounces of dry-pack shrimp, or about 9-3/4 ounces of wet-pack shrimp. To know exactly how much you are getting for your money, read the quantity-of-contents statement required by law to be printed on the can. And, if you want to buy shrimp inspected by the federal Government, look for this statement, on the can you buy: 'Production Supervised by U. S. Food and Drug Administration.' These words are the homemaker's guarantee that she's buying a wholesome product."

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